

LOCALLY SAUCED

- BARBECUE TAQUERIA -

STARTERS

Chips & House Salsa ^{GF} \$8
House seasoned chips with our house-made salsa

Chips & Dips ^{GF} \$14
House seasoned chips with our house-made guacamole and salsa. Substitute salsa for pico de gallo for \$2. Add pico de gallo: \$4

Basket of Fries \$10
Maine potatoes, hand-cut and tossed in our house seasoning (Cooked in the same fryers as foods that may contain wheat)

Sliders 1 for \$6 or 3 for \$15
House ground brisket, white onions and American cheese on a brioche slider bun

Smoked Drumsticks 3 for \$9 or 6 for \$16

TACOS Our tacos are gluten-free. Please let us know if you have an allergy. All tacos: \$6

Brisket ^{GF}
Sliced smoked brisket, our Carolina BBQ sauce and pickled red onions

Pulled Pork ^{GF}
Smoked pulled pork, pico de gallo, cheese, blueberry chipotle sauce and sour cream

Spicy Ground Beef ^{GF}
Spicy house-ground brisket, cheese, blueberry chipotle sauce, pico de gallo and sour cream

Korean ^{GF}
Smoked pulled pork, white rice, fermented chili sauce, kimchi, house Korean BBQ sauce, topped with sesame seeds

Banh Mi ^{GF}
Cuban black beans, cucumber, fermented chili aioli, poblano asian slaw, house Korean BBQ sauce, and topped with sesame seeds

Classic Vegetarian ^V ^{GF}
Cuban black beans, cucumber, agave citrus slaw, pico de gallo, enchilada sauce and sour cream

Roasted Cauliflower ^V ^{GF}
House Buffalo BBQ roasted cauliflower, organic greens, cucumber dill ranch sauce and our pickled red onions

Jerked Butternut Squash ^V ^{GF}
Cuban black beans, organic greens, house-jerked smoked butternut squash, diced white onion, cilantro, and house maple lime sauce

SIDES

Mac n' Cheese ^V Half Pint: \$6/Pint: \$12/Quart: \$20

Agave Citrus Slaw ^{GF} ^V Half Pint: \$4/Pint: \$8/Quart: \$16

Cuban Black Beans ^{GF} ^V Half Pint: \$4/Pint: \$8/Quart: \$16

Fries ^{GF} Side: \$5/Full Order: \$10

Corn ^{GF} or Flour Tortillas \$3

Jalapeño Cornbread Per serving: \$4

White Rice \$4

Don't forget: Our sauces are bottled for individual sale.

Sauce Options: Carolina BBQ, Blueberry Chipotle, Citrus Serrano, Fermented Chili, and Mango Habanero

^{GF} = Gluten-Free ^V = Vegetarian | Mild: ^{GF} Medium: ^{GF} Hot: ^{GF}

BURRITOS Served with Chips & Salsa. All burritos can be made into a **rice bowl** for a delicious gluten-free option. ^{GF}

Traditional Burrito ^{GF} \$17
Pork or spicy ground beef. Served w/rice, Cuban black beans, pico de gallo, sour cream, & blueberry chipotle sauce

Brisket ^{GF} \$17
No rice, served open at the top & toasted. Sliced smoked brisket, Cuban black beans, pico de gallo, pickled red onions, sour cream and our Carolina BBQ sauce

Korean ^{GF} \$18
Smoked pulled pork, white rice, Cuban black beans, fermented chili sauce, Korean BBQ sauce, poblano asian slaw, and kimchi

Classic Vegetarian Burrito ^V ^{GF} \$17
White rice, Cuban black beans, cucumber, agave citrus slaw, pico de gallo, enchilada sauce and sour cream

Banh Mi ^{GF} \$17
White rice, Cuban black beans, cucumber, fermented chili sauce, poblano asian slaw, house Korean BBQ sauce, fermented chili aioli, and topped with sesame seeds

Jerked Butternut Squash ^V ^{GF} \$17
White rice, Cuban black beans, organic greens, house jerked smoked butternut squash, pico de gallo, cilantro, and house maple lime sauce

Add Guacamole: \$5

SANDWICHES

All sandwiches served with our house hand-cut fries. All sandwiches: \$18

Pulled Pork
Smoked pulled pork, Carolina BBQ sauce and agave citrus slaw on a brioche bun

Brisket
Smoked brisket, Carolina BBQ sauce, and pickled red onions on a brioche bun

ENTRÉES

House Salad ^V \$16
Organic mixed greens, black beans, cucumber, pico de gallo topped with house-seasoned tortilla chips and either a spicy fermented chili dressing or house vinaigrette. Add pulled pork, brisket, or jerked butternut squash: \$4

Banh Mi Salad ^V \$16
Greens, Cuban black beans, cucumber, poblano asian slaw, house Korean BBQ, fermented chili aioli, topped with sesame seeds. Add pulled pork, brisket, or jerked butternut squash: \$4

BBQ PLATES All BBQ plates come with agave citrus slaw & cornbread. Substitute sides: \$2

The Smoked Drummie Plate ^{GF} \$20
Four chicken drumsticks and choice of two sides

Smoked Brisket Plate ^{GF} \$23
Our signature brisket slow-smoked served with Carolina BBQ sauce and pickled red onions

Smoked Pulled Pork Plate ^{GF} \$20
Our slow-smoked pulled pork served with Carolina BBQ sauce and pickled red onions

BBQ Á LA CARTE Served w/your choice of BBQ sauce and pickled red onions

Brisket ^{GF} \$30 lb/\$15 1/2 lb.

Pulled Pork ^{GF} \$22 lb/\$11 1/2 lb.

Smoked Pulled Chicken ^{GF} \$24 lb/\$12 1/2 lb.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

* It is your responsibility to advise your server of any allergies. Our kitchen prides itself on taking the utmost precautions to prevent cross contamination, however due to the amount of food we prepare in-house and our small kitchen, we can not guarantee it.

HOT COCKTAILS

Irish Coffee	\$10
<i>Bailey's Irish Cream, Jameson Irish Whiskey and Joe</i>	
Hot Toddy	\$11
<i>Jameson Irish Whiskey, lemon, hot water & a touch of honey</i>	
Spiked Hot Cider	\$10
<i>Your choice of rum or whiskey with hot cider</i>	

COCKTAILS

House Margarita	\$11
<i>El Jimador tequila and our house citrus sour</i>	
Agave Margarita	\$12
<i>El Jimador tequila, Cointreau, agave and lime juice</i>	
Strawberry Margarita	\$13
<i>House Margarita with a splash of strawberry purée</i>	
Blood Orange Margarita	\$13
<i>House Margarita with a splash of blood orange</i>	
Spicy Margarita	\$13
<i>El Jimador tequila, house citrus sour w/muddled jalapeño & cayenne. Add strawberry for \$1</i>	
Coconut Margarita	\$17
<i>Casamigos Anejo, cream of coconut, fresh lime juice and cointreau</i>	
Mexican Mule	\$13
<i>El Jimador tequila, fresh lime juice and ginger beer</i>	
House Paloma	\$14
<i>El Jimador tequila, Cointreau, lime, fresh grapefruit juice and a splash of Aperol. Topped with soda</i>	
Bee Sting	\$13
<i>Hornitos Repisado, Maine honey syrup, cayenne pepper. Topped with soda</i>	
Traditional Strawberry Daiquiri	\$11
<i>Plantation white rum, fresh lime juice, strawberry purée, mint garnish. Shaken with ice and served in a martini glass</i>	
Gin Fresca	\$14
<i>Stroudwater Gin and our strawberry house Fresca</i>	
Pina Colada Mimosa	\$11
<i>Upgrade your alcohol add \$3</i>	
<i>Tequila (Patron Silver, Don Julio Resposado, Casamigos Anejo)</i>	
<i>Vodka (Gray Goose), Whiskey (Eagle Rare, Buffalo Trace),</i>	
<i>Gin (Stroudwater, Hendricks)</i>	

WHITE WINE

Natura Chardonnay	\$8
<i>An un-oaked, organic offering—sustainably farmed in Chile</i>	
Natura Rose	\$10
<i>Intense, fruity aromas, such as cherry and black currant. Silky and elegant on the palate. Fresh, fruity, and balanced</i>	
Pine Ridge Chenin Blanc Viogner	\$9
<i>California: Crisp & bright white blend featuring citrus notes</i>	
Zonin Prosecco	\$9
<i>A soft & fruity sparkling brut</i>	

RED WINE

Barone Montalto Cabernet Sauvignon Nero D'Avola	\$10
<i>Full of Spices, with hints of natured fruit supported by a fresh natural acidity and intense tannins</i>	
Donna Laura Ali Sangiovese Toscana	\$10
<i>A light, dry, smooth Italian red</i>	
Pata Negra Tempranillo	\$8

DRAUGHT BEER

Allagash White	\$6
Austin Street Fair Fight	\$9
Battery Steel Flume DIPA	\$9
Bissell Brothers Lux Mosaic Pale Ale	\$9
Bissell Brothers Substance IPA	\$9
Modelo Especial	\$5

CANNED BEER, WINE & CIDER

Austin Street Florens IPA 6.9%	\$11
Down East Cider Traditional: 5.1% ^{GF}	\$6
Battery Steele Endless Ride Kettle Sour 3.9%	\$11
Battery Steele Golden Path Pilsner 5%	\$11
Battery Steele Obscurum Stout 8%	\$12
Bissell Brothers Baby Genius Blonde Ale 4%	\$9
Bissell Brothers Reciprocal DIPA 7.3%	\$9
Miller Lite: 4.2%	\$4
Peaks Organic Nut Brown: 4.8%	\$8

NON-ALCOHOLIC BEER

KIT Brewing Get Set IPA	\$6
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MOCKTAILS & SOFT DRINKS

Mocks—"Cow" Donkey	\$6
<i>Pineapple juice, dash of strawberry purée & ginger beer</i>	
Sparkling Lemonade	\$5
<i>Lemonade, soda water and a splash of strawberry purée</i>	
Blackberry Lime Fizzy	\$6
<i>Fresh lime juice, blackberry puree, house simple and soda water, garnished with mint</i>	
Soda	\$2
<i>Coke, Diet Coke, Ginger Ale, Sprite, Soda Water, Lemonade, Iced Tea</i>	
Juice	\$3
<i>Orange, cranberry, grapefruit or pineapple</i>	
Hot Drinks	
<i>Coffee, black tea or peppermint tea</i>	\$2.50
<i>Hot apple cider or hot cocoa</i>	\$3

